Obituaries

Mrs. Frank H Gough

Mary Brown Gough, 87, of Rt. 1, Rustburg, died Sunday morning in her residence. She was the wife of the late Frank Husie Gough.

Born in Campbell County, she was a daughter of the late John W. Brown and Emma Oakes Brown. She was a member of Rustburg United Methodist Church.

She is survived by two sons, Edwin B. Gough of Rustburg and F. Rosser Gough of Lynchburg; two daughters, Emma Gough of Rustburg and Mrs. Robert A. Sears of Appomattox; 13 grandchildren, and 18 great-grandchildren.

Funeral services were conducted at 2 p.m. Tuesday in Whitten Timberlake Chapel by the Rev. James R. Bock and the Rev. Hugh Morefield. Interment was in Spring Hill Cemetery.

Thomas C. Inge

Thomas Claiborne Inge, 94, died Friday at his home at 620 Midvale St., Lynchburg, after a long illness.

Born in Appomattox County April 23, 1886, he was a son of the late Turner Patterson Inge and Betty Bagby Inge. He was retired from the Craddock-Terry Shoe Corp., where he was a member of Sandusky Baptist Church.

He is survived by his wife, Laura Cheatham Inge of Lynchburg; a daughter, Mrs. Hubert George (Gurnie) Troester of Lynchburg and several nieces and nephews and a beloved friend, George McCormick of Lynchburg.

Graveside services were conducted at 2 p.m. Monday in Presbyterian Cemetery by the Rev. Ralph Jackson.

Virginia Funeral Chapel was in charge of arrangements.

John O. Jarrell

TYE RIVER- John Overton Jarrell, 30 of Route 3, Amherst, died Saturday morning at his home.

His wife is Mary Frances Campbell Jarrell.

Born in Appomattox County, he was a son of Gertrude Doss Jarrell and the late Harry Wilson Jarrell. He worked on bridge construction for the Virginia Highway Department at Amherst. He was a member of Liberty Baptist Church in Appomattox.

In addition to his wife and mother, he is survived by a brother Michael L. Jarrell of Appomattox, and a sister, Mrs. Linda J. Jones of Colonial Beach.

Funeral services were conducted at 2 p.m. Monday at Piney River Funeral Home with burial at Liberty Cemetery in Appomattox at 4 p.m.

William H. Lewis

William Henry Lewis, 67, formerly of Appomattox, died Friday morning in Staunton.

Born in Appomattox County, he was a son of the late John Robert Lewis Sr. and Ella Mitchell Lewis. He was a retired carpenter.

He is survived by a son, Robert Joseph Lewis of Boykins; two sisters, Mrs. Maurice B. Gordon of Appomattox and Mrs. R. G. Hudnall of Charlotte, N.C.; and a grandson.

Graveside services were conducted at 4 p.m. Saturday by the Rev. Daniel Menser in the Lewis family cemetery in Appomattox County.

Robinson Funeral Home was in charge of arrangements.

Charlie W. Tanner

Mr. Charlie W. Tanner of Spout Spring departed this life Tuesday morning, July 8, at his residence.

Born in Appomattox County, he was the son of the late Charles and Pauline Tanner. He was the husband of the late Mary Doss Tanner.

He was a member of Mt. Shiloh Baptist Church and was a retired employee of N & W Railway of 51 years. He was a member of the Son of Zion Lodge #1446, and a member of the Grand United Order of Odd Fellows of America, Inc.

He is survived by six sons, Charlie Ed Tanner of Spout Spring; Daniel A. Tanner of Richmond; Fred J. Tanner of New London, Conn.; Lawrence M. Tanner and Nathaniel L. Tanner of Baltimore, Md.; and J. R. McKinley Tanner of Arlington; 21 grandchildren; 19 great-grandchildren; three great-great-grandchildren and a host of nephews and nieces and other relatives and friends.

Funeral services will be conducted Friday at 2 p.m. from the Mt. Shiloh Baptist Church, Spout Spring. The Rev. Johnny W. Page will officiate. Interment will be in the church cemetery. The remains will lie in state one hour before the service.

The family will receive friends from 7 to 8 p.m. Thursday at the Carl B. Hutcheson Funeral Home, Lynchburg.

Carl B. Hutcheson Funeral Home is in charge of arrangements.

Celebrates 90th birthday

Mrs. Mary P. Smith, celebrated her 90th birthday Sunday, July 6, at the home of her son-in-law and daughter, Mr. and Mrs. Ben Wheeler.

Out of town visitors were Mr. and Mrs. James Haley, Mr. and Mrs. Harold Furbush of Lynchburg, Mrs. Glover Jones and Mr. and Mrs. Hunter Jones of Concord, Mr. and Mrs. H. D. Gordon of Richmond, Thomas Wheeler of Williamsburg, and Mr. Irby Wheeler of Spout Spring.

Also Mrs. Harriet Redding, Mr. and Mrs. John Redding, Mrs. Gay Scheffler, Mrs. Larry Flick, Mrs. Rachel Lawson, Mrs. Holly Cawthorn, Mr. and Mrs. Wilson Gowin, Mrs. Jewel Ferguson, Mrs. Edna Anderson, Mrs. Eva Mayberry, Rev. Edward Leonard, Miss Gail Layne, Mr. and Mrs. Charlie Carter and Mr. and Mrs. James Ford.

Others visiting Mrs. Smith during the week end were Mr. and Mrs. Joe Fernell, Miss Nola Burkey, Mrs. Verna Conner, Mrs. Gladys Moon, Mrs. Elsie Thornhill, Mrs. Annie Covington and David Cawthorn of Appomattox, Mrs. Alice hunter of Lynchburg, Mrs. Frances Brown of Maryland, Mrs. Mary Cawthorn of Florida, Sam Cawthorn of New Jersey, Mrs. Rosa Price of Blackstone, and Mr. and Mrs. Jack D. Bailey of Roanoke.

Get Results! Use The Times-Virginian Classified Ads

Dan Daniel answers questions on registration

Later this month, the United States will undertake the first mass registration since 1948. This office has received a number of inquiries regarding this, and we are sharing with you today the answers to the questions most commonly asked.

Who - Must Register and - When

All males born in 1960 will register during the week of July 21 and all males born in 1961 will register the week of July 28. The month of birth will govern the day of registration; that is, if you were born in January, February or March of 1960, you will register on Monday, the 21st; in April, May, or June, the 22nd; in July, August or September, the 23rd; in October, November, or December, the 24th. The same cycle will apply the next week for those born in 1961. In both weeks, Friday and Saturday will be catch-up days, for those who did not register on the appropriate date. If you show on the wrong day, you will still be allowed to register; the Post Office cannot refuse to accept this.

Where Do I Register

At any classified Post Office. The registration form requires your permanent address and your temporary address, if they are not the same. However, if you are traveling on the date you are scheduled to register, you may go to any Post Office and take care of this.

Suppose I Am In The Hospital On That Date, Or Cannot Reach A Post Office

If for any reason you are physically unable to reach a registration point, you are required to register within 30 days of the date you become able to do so.

All Right; I Have Gone To The Post Office And Registered. What Happens Next

Within 90 days, you will receive a letter of confirmation from the Selective Service System acknowledging receipt of your registration card and assigning you a Selective Service Number. If you do not receive such a number, the burden is on you to contact the Selective Service System for Clarification.

Can My Sister Register If She Wants To

No. Since under present law she cannot be required to enter service, she may not be counted in the manpower pool.

What If I Am Handicapped Or A Conscientious Objector Can't I Just Declare This At The Time So I Won't Be Included In The Registration

No. If is should ever become necessary to induct, your claim of exemption from service can be made at that time. In fact, an induction notice will include a form to claim exemption, and an explanation of how this is done.

Suppose I Don't Want To Register

This is not a legal option. A law requiring registration has been passed by the Congress and signed by the President. It is as valid and enforceable as any other law until declared invalid by the courts. Failure to register carries a penalty of five years imprisonment, a $10,000 fine, or both.

Suppose I Have Been In Service And Have Been Discharged

You will still be required to register, as will those who are in the Reserves and National Guard but not on active duty. Again we repeat - this is a registration only; any determination of status will be made only after certain other things occur.

Will I Be Drafted

Not under this law. It is not legal to draft any citizen. In order for induction to occur, the President must request, and Congress must approve, authority to induct. There is no standby authority for this, and a military threat will have to be imminent and obvious before it is likely Congress will agree to it.

The main thing to remember is that this is no cause for panic. The young men of this country are simply being asked to inform the Selective Service System of their whereabouts, in the event it should ever become necessary to call on them to meet the same responsibility which has been met by virtually every generation which has preceded theirs.

Drought disaster assistance available

By TOM CONRAD

Corn farmers in much of Virginia are now threatened with serious crop losses due to drought. Areas northeast of a line running approximately from Clarksville to Roanoke are in an especially critical situation. Virtually no rain fell during the month of June in those areas.

Disaster payment assistance is available to farmers whose corn crop is cut below 60 percent of their farm's normal yield.

All farmers enrolled in this year's wheat and feed grain program are covered by the disaster program. Farmers that failed to enroll in the program before the enrollment deadline should contact their county ASCS office. In many cases a late program application and acreage report can be filed if the farmer will agree to pay the cost of an ASCS farm visit.

Farmers who plan to destroy drought damaged corn or cut it for silage should contact the ASCS office at once to arrange for an appraisal of the damage. This appraisal is required for payment eligibility.

Corn that will be kept for harvest will not have to be appraised. The producer must apply for assistance within 15 days of harvest, and production evidence such as weight tickets or bin measurements must be furnished to the ASCS office.

Payments will be based on the difference between the corn produced on the farm and 60 percent of the farm's normal yield. For example, a farm with a 100 bushel normal yield that produced 25 bushels per acre would be paid for a loss of 35 bushels per acre.

Disaster rates for corn are $1.18 per bushel for farms planted within their normal crop acreage and $1.03 per bushel for farms exceeding their normal crop acreage. USDA Calls For Comments On 1981 Wheat Program - Secretary of Agriculture Bob Bergland has asked the public to comment by July 21 on provisions of the 1981 wheat program.

The Secretary said the department is seeking comments on the amount of the national program acreage, the reduction from the previous year's harvested acreage required to guarantee established target price protection on the total 1981 planted acreage, whether there should be a set-aside and if so, the extent of the set-aside; if a set-aside is required, whether a limitation should be placed on planted acreage, whether there should be a land diversion program, and if so, the extent of such a diversion and the level of payments.

The public is also being asked to comment on the loan and purchase levels for 1981 crop wheat and whether the special wheat acreage grazing and hay program should be implemented.

Under new authorities granted under the Agricultural Adjustment Act of 1980, the secretary may consider current cost of production estimates to determine 1981 target prices. In the past, changes in target prices were derived based upon a formula considering only prior year's costs. Because of these new authorities, Bergland said, the department is asking for comments on how the 1981-target price should be adjusted from 1980 levels and whether producers should be required to comply with established farm normal crop acreage to be eligible for program benefits.

If a set-aside program is implemented, the secretary has discretionary authority to adjust the target price to compensate producers for participating in such a program. Comments are requested on whether this authority should be used and the extent of any adjustment.

ASCS Today

APPOMATTOX ELECTRONIC SERVICE

MAIN STREET
APPOMATTOX, VA.

352-8779

HOURS:
Mon.-Tues.-Thurs.-Fri.
9 A.M. —5 :30 P.M.
WED.: 9 A.M.— 12 NOON
SAT.: 8 A.M. — 12 NOON

Recipe For Summer Savings

Serves: Men and Women

1 Lb. Jantzen, Devon, Personal Sportswear — 20% Savings
2 Crisp Summer Dresses — 20% Savings
1 Assortment — Tops, Slacks, Blouses, Skirts — 33⅓% Savings
Several Pieces Men's $15 Golf Shirts — $8.99
1 Pr. Men's Dress Slacks — 33⅓% Savings
A Touch of ½ Price Odds & Ends.

Mix Items Generously In Family Members' Closets. Color Co-Ordinate With the Help of **THE CLOTHESLINE.** Pick Some Exciting Place To Visit. Have Loads of Summer Fun!

LUMBER
Pine-Hardwood
Landscape Ties

GIBBS
FOREST PRODUCTS
Mike Gibbs, Owner

PHONE 352-5749
ROUTE 604
APPOMATTOX, VA.

•Wheel Alignment
•Wheel Balancing

LAWSON FORD,

ROUTE 460
APPOMATTOX, VA.

THE TRAVELERS
THE HARTFORD
Aetna LIFE & CASUALTY

We don't sell you Insurance
We buy it for you

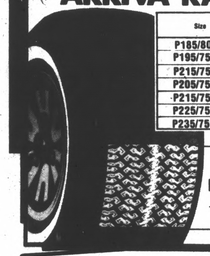
SCOTT INSURANCE

Scott Insurance
NEW LOCATION:
ACROSS FROM MAUDE'S RESTAURANT
Route 460
Appomattox, Va. 24522
Ann M. Reynolds, Agent
352-7443

GOODYEAR

TIRES FOR EVERY BUDGET-EVERY DRIVING NEED

ARRIVA RADIAL



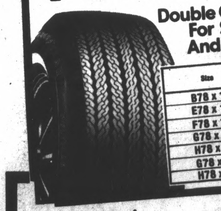
Size	Whitewall PRICE	Plus FET per tire & old tires
P185/80 R13	63.84	1.97
P195/75 R14	73.76	2.33
P215/75 R14	76.37	2.58
P205/75 R15	77.57	2.57
P215/75 R15	80.83	2.75
P225/75 R15	83.52	2.93
P235/75 R15	89.50	3.11

Arriva...Even Its Footprint Tells You It's Different

TIEMPO RADIAL
Rain Tire, Sun Tire, Snow Tire... One Tire Does It All

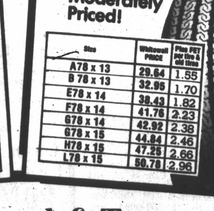
Size	Whitewall PRICE	Plus FET per tire & old tires
P185/75R13	59.61	2.02
P195/75 R14	70.34	2.33
P205/75 R14	73.19	2.48
P215/75 R14	74.77	2.58
P225/75 R14	78.09	2.81
P205/75 R15	74.00	2.57
P215/75 R15	77.03	2.75
P225/75 R15	79.67	2.93
P235/75 R15	85.26	3.11
P155/80 R13	49.84	1.59

Cushion Belt POLYGLAS!
Double Glass Belted For Strength And Mileage



Size	Whitewall PRICE	Plus FET per tire & old tires
B78 x 13	46.10	1.85
E78 x 14	50.45	2.21
F78 x 14	52.64	2.37
G78 x 14	54.78	2.54
H78 x 14	58.22	2.79
G78 x 15	56.08	2.62
H78 x 15	60.42	2.84

POWER STREAK
Goodyear Reliability, Moderately Priced!



Size	Whitewall PRICE	Plus FET per tire & old tires
A78 x 13	28.84	1.55
B 78 x 13	32.46	1.70
E78 x 14	38.43	1.82
F78 x 14	41.78	2.23
G78 x 14	42.92	2.38
G78 x 15	44.84	2.46
H78 x 15	47.25	2.66
L78 x 15	60.78	2.96

Appomattox Truck & Tractor
Confederate Blvd. Appomattox, Va. Phone 352-8449

Part II

Tips for home canning

By SHIRLE W. WALTON
Extension Agent

Last week I shared with you some information about home canning. I also shared 10 questions and answers. This week is a continuation of some of the most frequently asked questions we get on home canning.

1. "I've been trying to can soups and stews for years and the results aren't good. What's wrong?" Combination foods need to be processed with a recipe especially designed for them. The correct time and temperature should be determined scientifically. Experiments by homemakers often end in failure and can result in unsafe or spoiled food. If you are interested in canning some of these combinations, you may want to do this at the community cannery where recipes have been developed, tested and scientifically proven.

2. "I use an electric range. Is the processing different, depending on whether you use a gas or electric range?" Processing times and temperatures recommended in canning bulletins may be used with any type of range.

3. "Can you tell if home canned food is spoiled?" It's possible for these foods to contain the poisoning causing botulism -- a serious food poisoning - without showing signs of spoilage. To avoid this risk, your canning equipment needs to be in top shape and it is important that you follow reliable canning recommendations. As a precaution, it is a good idea to boil home canned vegetables and meats before tasting. Bring vegetables to a rolling boil, then cover and boil for at least 10 minutes. Boil meats, spinach and corn for at least 20 minutes. If the container of food has a bulging end or lid, a leak or spruts liquid or has an off odor when opened, destroy it out of the reach of children or pets without tasting the food.

4. "I use lids with the screw bands. Should the screw bands be tightened?" Before placing filled jars in the processing kettle, tighten screw down screw bands and leave in tightened position. Do not tighten bands after further processing. You can break your seal.

5. "Can lids and screw bands be reused?" Flat metal lids with sealing compounds should not be reused. Screw bands in good condition may be reused.

6. "How should the seal on home canned jars of food be checked?" To test a jar that has a flat metal lid, press the center of the lid. If the lid is down, it will not move the jar's seal. Test the seal on a glass jar with porcelin lined caps by turning each jar partly over in your hands to see if the liquid seeps out of the jar.

7. "How can I tell if the tomatoes I canned are high in acid?" It's important to grow or select in the market tomato varieties that have a satisfactory level of acid for home canning. If you have concerns about this, we can advise you on the level of acidity in various varieties. You must know the name of the variety before we can give you this information though.

8. "How do I contact my Extension Service home economist to answer my canning questions?" You may call the Appomattox County Extension Office at 352-8244 or write us at P.O. Box 488, Appomattox, VA 24522. If you live in another area of the state of out-of-state, if you will check your County Extension Service or Cooperative Extension Service or Agricultural Extension Service that is listed in your phone directory, they will help you.

9. "What is meant by low acid tomatoes?" How can they be canned safely?" A recent problem in home canning tomatoes is the acidity variation which affects the quality and safety of the canned product. The problem is associated with a few tomato varieties, and to some extent the climate and soil in which they are grown. Weak acidity may prevent the growth of highly toxic organisms such as **clostridium botulinum** -- the cause of botulism. Strong acidity inhibits the growth of such organisms. There is much research yet to be done to determine the best ways to strengthen the acidity when canning different varieties of tomatoes. As new information becomes known, the USDA will make it available to home canners.

Some states have recommended adding the following to tomatoes and tomato juice to reduce spoilage and protect against botulism. Use 1/4 teaspoon per pint or 1/2 teaspoon per quart of citric acid. Add citric acid when cooking the tomatoes and mix well. Citric acid is a uniform and reliable product for strengthening acidity. You may need to order citric acid from your druggist a few days before you need it.

Some other recommended practices include the following: Add 2 teaspoons standardized lemon juice per quart of tomatoes or juice. Any canned or bottled lemon juice is standard at 6 percent citric acid. You may also add 2 teaspoons of 5 percent vinegar per quart of tomatoes. Process tomatoes in water bath for recommended time. Water should be gently boiling. Water must cover tops of jars.

10. "Is it a good practice to puree home canned foods for infants?" If you have the time and the food, this could be an enjoyable and economical activity, except for carrots, beets and spinach. These three vegetables are more difficult to clean and sterilize than others and may pick up soil nitrates which the intestinal tracts of infants are unable to handle properly. Procedures used in commercial canning of carrots, beets and spinach for infants make these foods unquestionable safe. It's not recommended that the home canner try these three.

Homemakers, if you have a homemaking question or problem, please call us at the above phone number or address.

Have a good week!

RECIPE O' THE WEEK
Prefection Salad Deluxe

2 envelopes (2T.) unflavored gelatin
6 1/2 c. water, divided
2 6-oz. pkgs. lemon-flavored gelatin
1 c. sugar
2 t. salt
1/2 c. chopped cabbage (Red is pretty)
2 c. shredded carrot
1 c. thinly sliced cucumber
1/2 c. chopped green pepper
1/4 c. pimiento
mayonnaise; paprika

Sprinkle unflavored gelatin in 3 1/4 c. water; heat slowly until gelatin is dissolved. Stir in lemon gelatin, sugar, and salt. Add remaining water and lemon juice. Chill until consistency of unbeaten egg whites. Stir cabbage, carrot, cucumber, pepper, and pimiento into thickened gelatin mixture; pour into a 6 cup mold. Chill until firm. Serve with mayonnaise. Sprinkle with paprika. This is nutritious and relatively low in calories.

Receives state softball berth

The Lawson Ford Softball Team was given a state "A" berth in the American Softball Association the fourth of July week end at Charlottesville, Va.

Lawson Ford went through it's bracket with a perfect 7-0 record and came back Sunday to win five out of seven to come in fourth out of 64 teams.

The annual event at Charlottesville attracts teams from all over the east coast and featured several top ten teams in the world.

Lawson Ford has now won 18 of their last 20 games and scored a whopping 361 runs during that span.

Team members include Charlie Baird, Bobby Layne, William Noble, Richard Harmond, Philip Clay, Randy Clay, Bill Brown, Joel Pillow, Earl Martin, Bernard James, Lee Baird, and Larry Carroll.

By receiving this class "A" berth, Lawson Ford has qualified for both the ASA state and the USSSA state also. Congratulations to Lawson Ford and the players.

Good news for homemakers

Free clinic slated

A free physical clinic for all boy athletes will be held July 14 and July 15.

All boys interested must report to the Appomattox County High School at 3 p.m. on July 14 for preliminary tests.

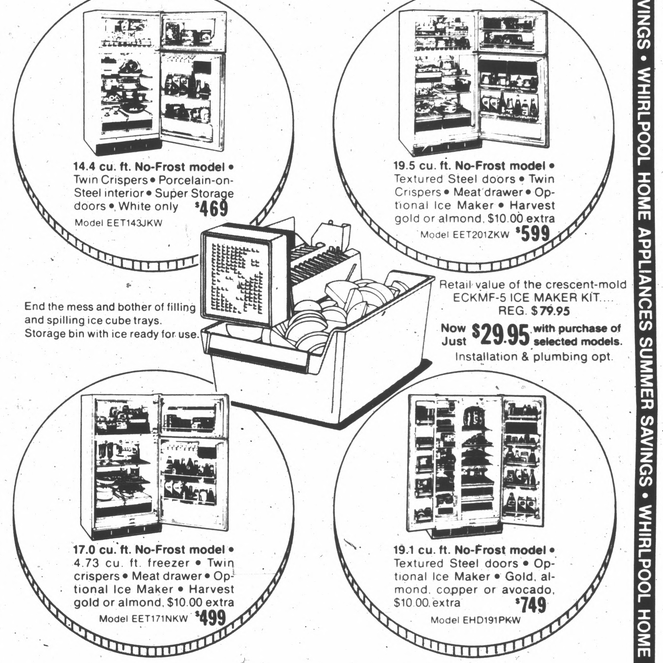
Physical forms may be picked up at ACHS or at Appomattox Middle School or from Coach Justus Monday, Wednesday and Friday of this week at 6 p.m.

AUCTION
Sat., July 12, 10 A.M.
Main Street - Dillwyn, Va.
All Personal Property Including 88 Piece Set Of Noritake China, Valuable Cut Glass, Depression Glass, Antiques.
For More Information Call
Longwood Realty Co.
Auction Service Division
Farmville, Va.
392-6191

WHIRLPOOL HOME APPLIANCES SUMMER SAVINGS • WHIRLPOOL HOME

Whirlpool® HOME APPLIANCES
FACTORY AUTHORIZED
SUMMER SAVINGS

SAVE $50 ON A WHIRLPOOL ICEMAGIC® AUTOMATIC ICE MAKER with purchase of a selected WHIRLPOOL refrigerator designed for installation of this kit.



14.4 cu. ft. **No-Frost model** • Twin Crispers • Porcelain-on-Steel interior • Super Storage doors • White only $469
Model EET143JKW

19.5 cu. ft. **No-Frost model** • Textured Steel doors • Twin Crispers • Meat drawer • Optional Ice Maker • Harvest gold or almond. $10.00 extra $599
Model EET201ZKW

End the mess and bother of filling and spilling ice cube trays. Storage bin with ice ready for use.

Retail value of the crescent-mold ECKMF-5 ICE MAKER KIT.... REG. $79.95
Now Just $29.95 with purchase of selected models.
Installation & plumbing opt.

17.0 cu. ft. **No-Frost model** • 4.73 cu. ft. freezer • Twin crispers • Meat drawer • Optional Ice Maker • Harvest gold or almond. $10.00 extra $499
Model EET171NKW

19.1 cu. ft. **No-Frost model** • Textured Steel doors • Optional Ice Maker • Gold, almond, copper or avocado. $10.00 extra $749
Model EHD191PKW

SAVE NOW!—OFFER ENDS AUG. 3, 1980

Appomattox RADIO, TV & APPLIANCE
RCA Whirlpool
809 W. CONFEDERATE BLVD. RT. 460 WEST NEAR PLAZA
APPOMATTOX 352-7526
CONCORD 933-2424

July fashion clearance

OPEN FRIDAY NITE UNTIL 8 P.M.
MARSHALL'S
DEPARTMENT STORE
DOWNTOWN APPOMATTOX

SUMMER FASHION SALES!
WE'RE MAKING News!
WITH OUR BIG FASHION CLEAR OUT